ADELAIDA

PINOT NOIR HMR 2023

ADELAIDA DISTRICT · PASO ROBLES

AROMA	Black cherry preserves, Heart of Rose, Potpurri, Barnyard, Riverstone
FLAVOR	Cranberry, Raspberry, Oolong tea, Pomagrante
FOOD PAIRINGS	Braised chcken with artichokes and mushrooms; Cedar planked salmon with brown sugar & paprika dry rub
VINEYARD DETAILS	HMR Estate Vineyard | 1600 - 1735 feet Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are located in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2023 growing season at Adelaida was the longest and coolest in 12 years. We received 30.66" of rainfall and did not see even a single day hit 100F (although we came close on July 15, when it hit 99.77F). We began picking on September 5. August and September were especially cool, and there were many points when we worried that ripening might not occur before the rains came. Fortunately, October days were nice and warm, and the rains did not begin until November 18.

The 2023 vintage is rounded and delicious, with exceptional fruit quality bolstered by undertones of savory spices and earth. The wine offers a wide-ranging aromatic experience from black cherry preserves and rose hips, to riverstone and the essence of a coniferous forest after rain. After the first sip, the complexity of the wine shows through with bright cranberry, raspberry, and oolong tea. This wine shows great promise to age well into the future but boasts appealing qualities of fresh Pinot Noir ready to drink now. Enjoy now through 2031.

VARIETAL	Pinot Noir 100%	COOPERAGE	Aged for 15 months in 30% new French oak barrels
ALCOHOL	12.8%	RELEASE DATE	Fall 2025
CASES	665	RETAIL	$60